KEG KING

APOLLO TITAN

30L Stainless Steel Pressure Fermenter

User Instruction Manual

Designed & Engineered by Keg King

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https://www.kegking.com.au
Keg King is a registered business name of MCH Australia Pty Ltd

Warnings and General Safety

Your Apollo is made of food grade premium Stainless Steel 304.
The following warnings must be followed to ensure your own safety when handling the tank under pressure.

IMPORTANT INFORMATION ON PROPER USAGE

Use of this product in a manner other than its intended use as a pressure fermenter or using this product beyond indicated safe working pressures or safe working volumes can result in damage to the product, property, and serious injury. Never attach to an unregulated pressure source or fill the unit sealed from a mains or other water source. Rapid shifts in pressure, even while venting pressure through the Pressure Relief Valve (PRV) in the lid, may occur faster than can be relieved through the PRV and may result in catastrophic damage to the unit, property, and users. Always ensure adequate pressure relief is attached to the unit and gradual pressure increases are monitored and regulated.

WARNING

- **DO NOT apply more than 2.4 bar (35 psi) to the Apollo UNDER ANY CIRCUMSTANCE**
- **DO NOT use steel-wool or abrasive scrubbers**
  For scrubbing protein residues, use of soft sponges is recommended
- **NEVER connect to an unregulated pressure source**
- **If you connect to an external pressure source; ensure it has an independent pressure release valve (PRV)**
- **ONLY use the WHITE, Red, Purple or Blue PRV supplied by Keg King on the pressure lid**
- **DO NOT use the tank under pressure if it has been physically damaged e.g. dropped, severely dented, cracked or punctured**
- **Adhere to these warnings every time the Apollo is in use.**

Please read the entire manual before operating.

Table of Contents

Keg King

Whether you're a brewer or someone wanting to put drinks on tap in your own home, cafe or office, Keg King offers beverage creation and keg dispense solutions for amateurs and pros!

We don't just sell products, we innovate, design and manufacture our equipment to bring your beverage ambitions to life!

Our brands include:

- King Kegs, Australian Made P.E.T. kegs
- Apollo P.E.T./Stainless Steel Pressure Fermenters & Unitanks
- KegMaster™ Kegerators
- UltraTap Twist handle activated flow control taps
- Spundy compact spunding valves
- KegMaster™ Solstice DC Kegerator
- Atomic 15 Brewery Cleaners and Sanitisers

Check the resellers map on our website to find where our products are available in North America, UK, EU, Aus, NZ and South Africa.
https://www.kegking.com.au/retailers

Since 2009, Keg King's mission is to make the best brewing & dispensing equipment in the world!

Check out our helpful instructional videos on the **Keg King YouTube Channel**
https://www.youtube.com/c/KegKingvideos

Enjoy your Apollo TITAN

Introduction

The Apollo Titan Stainless Steel Concial Pressure Fermenters are a unique stainless steel model of our highly popular Apollo P.E.T. plastic UniTank and closed-bottom Snub Nose variety conical pressure fermenters.

Apollo Titan's conical tanks offer single batch (30L) capacity, a larger 118mm top tank opening wide enough that you can get your arm into for cleaning.

With Titan, brewers can get all the functions of the Apollo PET range combined with the durability and strength of stainless steel.

Now, brewers can clean with extra hot cleaning solution and get the stainless steel shiny look that brewers love!

Titan's lid is the same material and provides the same range of equipment found on the P.E.T. Apollo range including a thermowell for accurate temperature control, centralized floating dip tube design for cleaner and clearer beer transfer from the centre of the tank, ball lock variety gas and liquid posts, expansion ports, dry hopping port and integrated pressure relief valve.

Beyond this, Titan Tanks also include two1.5inch expansion ports (one in the tank body, one in the cone) that come equipped with tri-clover clamps, seals and end caps so you can start using your Titan right out of the box.

Conical shaped fermenters offer the benefit of reducing the surface area where your beverage is in contact with the sediment at the base of the fermentation.

You'll also be able to remove trub and yeast through the bottom of the cone should you decide to add a 1.5inch tri-clover butterfly valve or other equipment to the Titan Fermenter.

Fermenting under pressure has its benefits with some of the biggest advantages being oxygen-free transfers and carbonating your beverages faster directly in-tank.

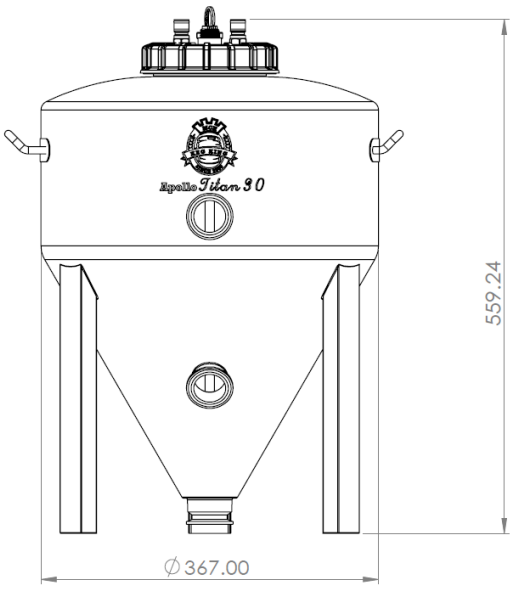
Affordable pressure fermentation has changed home brewing forever.

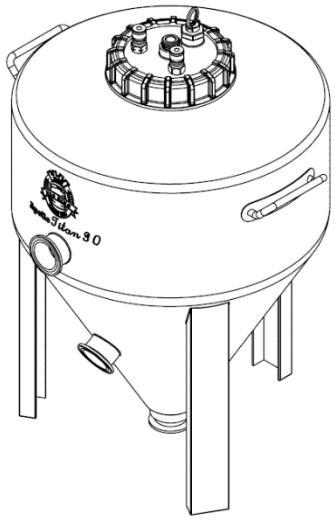
For homebrewers and small batch brewers, pressure fermentation allows for faster fermentation times because you can ferment warmer and reduce unwanted ester production, especially with lager fermentation.

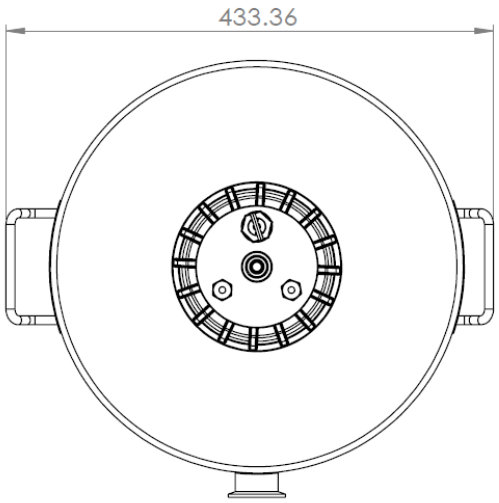
We hope you enjoy your Apollo Titan Conical Fermenter as much as we enjoy creating brewery equipment that supports brewers in gaining a higher level of fermentation control simply and affordably.

Dimensions and Elevations

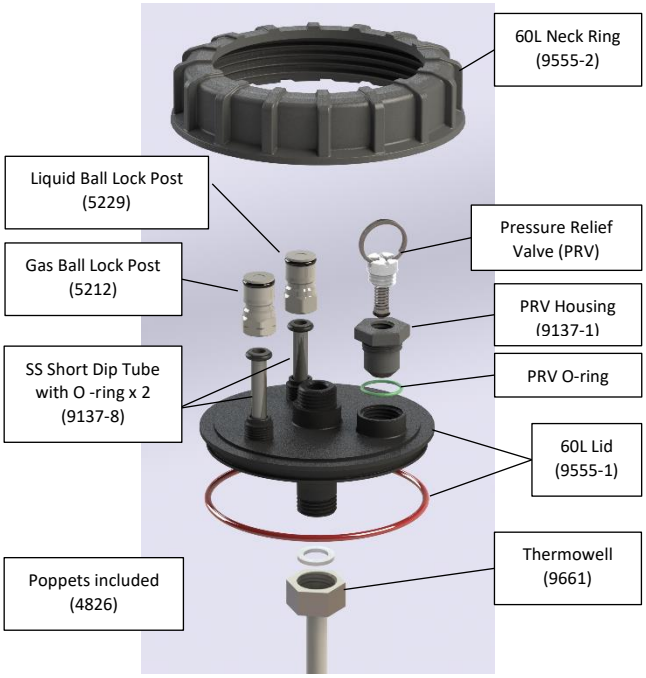
- 304 Stainless Steel Conical Shaped Tank
- Large opening for handling and cleaning







Fermenter Assembly



Out of the box, the Apollo lid has 4 ports available for use for:

- 2x ball lock posts
- The PRV/dry-hop port
- The Thermowell / Central Plunger Valve port

1. Seat the PRV Housing and PRV O-ring into the PRV port.
2. Seat the PRV into the PRV Housing.
3. Place the SS Short Dip Tubes with O-rings through the ball lock post ports in the lid.
4. Insert a Universal Poppet into each ball lock post.
5. Tighten down the liquid and gas posts to the thread ball lock post ports on the lid (it does not matter which side you choose to place the liquid or gas).
6. Slide the top end of the Silicone Dip Tube onto the SS dip tube under the Liquid Ball Lock Post.
7. Screw the thermowell rod onto the bottom thread of the lid.
8. Screw on the neck ring to firmly hold down the lid assembly.

General Operation

Leak Test

It is important to check for leaks to ensure that all the parts are securely in place so that no beer is lost, and the vessel can operate safely during fermentation. To do this:

1. Pressurise the tank to no higher than 20 psi.
2. Disconnect the gas line and detect for leaks using a spray bottle filled with foaming sanitiser or soapy water around the seals and joins of the top and bottom assemblies.
3. To fix a leak, DEPRESSURISE the tank first before readjusting the fittings.

Cleaning and Sanitation

1. For cleaning, we recommend non-caustic products such as our Atomic 15 ABC (Alkaline Brewery Cleaner product code 9006) or sodium percarbonate
2. For sanitising your Apollo TITAN, it is best to go with non-rinse phosphoric-acid type sanitisers such as the Atomic 15 Foaming Sanitiser (product code 9001) or Atomic 15 Low Foaming Sanitiser.
3. For scrubbing protein residues, soft sponges are highly recommended.
   DO NOT use steel-wool or abrasive scrubbers.

Fermentation

After pitching in the yeast, close up the tank and ferment with controlled temperature and pressure.

To control Apollo's internal pressure, we recommend attaching the Spundy compact spunding valve (11169) to the gas ball lock post on the Apollo lid.

Temperature can be monitored through the thermowell. Simply insert a temperature control device probe 6mm or under into the thermowell to gauge liquid temperature readings at any height within the fermenting beverage.

During and after fermentation, hops can be added to the fermenter by de-pressurising and utilising the dry-hop port for pellet hops. Once added, the tank can be purged and re-pressured with a regulated CO2 source.

Sampling from your fermenter is simple under pressure when you use a Quickie Tap (10834) to pull liquid directly out of the liquid post on the lid by way of the floating dip tube assembly.

Transfering from the fermenter can be easily done with the liquid-to-liquid transfer line (9183). Simply connect one end to the liquid post and move the liquid out by pushing down on the internal pin of the opposite disconnect.

When fermentation is complete, bring the temperature of the beverage down to cold crash the yeast and increase beverage clarity. You can remove the spunding valve and attach a gas line to hold your desired carbonation pressure so when the liquid is cold it will absorb the gas to your desired saturation level.

Apollo Cooling Coils

Inserting the Cooling Coil Kit is optional and for this reason, the ports for the Cooling Coil will need to be manually drilled into the lid. To insert the cooling coils:

1. Drill two 13mm diameter holes through the indentations marked on the lid.
2. Protrude the Cooling Coil Posts from the bottom of the Apollo lid so that the male threads are facing upward with the O-rings on the underside.
3. Secure each post by screwing the Cooling Coil Nut onto the male thread.
4. The Cooling Coil connects by pushing the ends through the Cooling Coil Posts. Adjust the seating level of the Cooling Coil to finish.

Apollo Cleans Up Easily

Apollo fermenters and Apollo Titan are simple to clean, but you can take all the work out of clean up by simply getting our Cleaning Kit for kegs and closed bottom fermenters (8051). The Cleaning Kit includes:

- Bucket
- Submersible pump
- Extendable Cleaning Tube
- Gas and Liquid disconnects
- Tubing
- Stainless Steel Tee
- Stainless Steel Keg Stand

Storage

After each fermentation, it is a best practice to clean and sanitise the Apollo fermenter, then store dry. You will need to resanitise the surfaces of your fermenter after storage before each use.